

# Chef 3

# Roger Hazzard



**Restaurant:** Bon Vino's Bistro & Bakery

**Years as Chef:** 16

**Cuisine Style:** I love it all!

**Phone:** 509.837.3936

**Address:** 122 N 16th St, Sunnyside

**Website:** www.bonvinosbistro.com

**Bio:** I have passionately worked in the food industry for over 25 years. I was first introduced to the culinary industry at the Towne Plaza Hotel in Yakima, where I worked banquets and bar tended. From there my passion for food grew. I later became a flambé chef while waiting tables in Johnny's. From then on my eye has always been on food, whether this be performing table side dinners or prepping food for catering events. In 2006 my dream came true. I opened my first restaurant, Bon Vino's Bistro and Bakery along with Joreen Menzonides. At Bon Vino's we provide high quality service and exceptional food. I finished first at the Iron Chef Competition at the Sysco Trade Show in March 2008 and at the Mid Columbia Chef Competition Sponsored by Savor the Flavor in November 2010. I was published in the Inland NW Magazine for restaurant recipe picks in February of this year.



**BISTRO & BAKERY**



# Frasier Homes, Inc

# Kitchen 3

**Kitchen Style:** New Traditional

**Cabinets:** Canyon Creek Beech Wood

**Countertops:** Slab Granite

**Appliances:** Frigidaire, Miele, Samsung, Vinotemp

**Flooring:** Wood Look Porcelain Tile

**Details:** Designed to take advantage of natural light, view and easy flow with a double island, pot filler and prep sink offering convenience and flexibility. Raised wraparound bar offers separation from living area and extra seating.



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